

**RIVERSIDE
STUDIOS**

**CREW
CATERING**



Our menus are not exhaustive and we are happy to chat with you about bespoke options.

We can accommodate all dietaries, please just let us know in advance.

If you have any questions regarding the catering at Riverside Studios, please just get in touch with Josie by emailing Josie.Williamson@RiversideStudios.co.uk



MEAT MAINS

Chicken parmigiana, panko crumbed breast, vine tomato and oregano sauce, mozzarella, garden salad & crushed and fried new potatoes

Red tractor beef lasagne, oregano, parmesan, garlic bread

Chicken pesto pasta, rocket, semi-dried tomato, parmesan, Spanish onion, virgin olive oil

South American smoky pork and beans, capsicum, mixed beans, cilantro & sour dough bread

Chilli con carne, lime, coriander, steamed rice, House baked tortilla chips w. herb salt

Cumberland sausages and mash with gravy

Irish beef stew, carrots, celery, potato, beef, rosemary, sour dough bread

Lamb red wine & rosemary casserole with crushed and fried new potatoes

PESCI MAINS

Smoked fish pie topped with creamy mashed potato, parsley, lemon

Fish & chips with minted garden peas

Fish cake with rice, served with tomato & cucumber salad

VEGETARIAN MAINS

Veggie chilli, mixed beans, capsicum, coriander, lime, steamed rice, house baked tortilla chips with herb salt **V**

Veggie stir fry, egg noodles, capsicum, spring onion, beansprouts, peanuts, sesame, chili, soy **V**

Eggplant parmigiana, eggplant baked with tomato red pepper sauce, buffalo mozzarella and fresh basil, garden salad & crushed and fried new potatoes **V**

Roasted Mediterranean vegetables, couscous, olive oil, garlic, thyme, sundried tomato **VG**

Penne pasta, tomato and red pepper sauce, Spanish onion, fresh basil, pine nuts, herb oil **VG**

Chickpea & aubergine coconut and almond dhal with spiced flatbread **VG**

Cauliflower mac & cheese with wild garlic crumbs **V / VG**

Please select 1 meat/pescatarian main, 1 vegetarian main, & 1 dessert option. Garden salad and juice included. £10 + VAT /person



DESSERT OPTIONS

- Crispy churro hoops with cinnamon sugar with chocolate and vanilla icing dip **VG**
- Tiramisu, whipped mascarpone layered with sponge, dark chocolate, coffee and liqueur **V**
- Fresh fruit salad **VG**
- Black Forest trifle **V**
- Apple crumble **V** / Vegan apple crumble **VG**
- Chocolate cake **V** / Vegan chocolate cake **VG**

SALAD

Chargrilled cobb salad, mixed beans, avocado, Spanish onion, sundried tomato, coriander, chilli lime dressing **VG**

Mixed herb slaw, celeriac, cucumber, cabbage, poppy seeds, apple cider vinaigrette, **VG**

Mixed quinoa and roasted squash, feta cheese, red onion, cucumber, capsicum, fresh mint and parsley, lemon juice, olive oil **VG**

Chopped salad with sweetcorn, radish, cucumber, croutons, red onion, cherry tomatoes, fresh herbs, vinaigrette **V**

Roasted butternut, spiced lentils, feta cheese, toasted seeds, dressing **V**

Salad is an additional £2 + VAT / person

Marinated cauliflower salad, baby spinach, yoghurt dressing, hazelnut dukkah, pomegranate seeds **V**

Balsamic roasted beetroot, walnuts, feta cheese, green leaves, olive oil, balsamic dressing, shaved baby candy beets **V**

Caesar salad, cos lettuce, caramelised bacon, croutons, parmesan cheese, anchovies, soft boiled eggs, Caesar dressing **V**

Tabbouleh salad, parsley, tomato, red onion, couscous, mint, citrus dressing, marinated feta cheese **V**